MICROMAT_COMBI 625

AEG

Microwave Oven

Four à micro-ondes

Apparecchio a microonde

Magnetronoven

Aparato microondas

Operating Instructions

Mode d'emploi

Istruzioni per l'uso

Gebruiksaanwijzing

Instrucciones para el uso

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Dear Customer

Thank you for buying a MICROMAT-COMBI microwave oven and showing trust in the AEG brand name.
Before using the AEG microwave with grill and Hot-air for the first time please read the instruction booklet thoroughly.
It has been written to help you take advantage of all the features that this microwave offers.
In return the MICROMAT-COMBI will reward you by giving you troublefree operation and also avoids unnecessary service calls.

Printed on recycled paper.
AEG – putting words into action.

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Microwaves – what are they?

Microwaves belong to the family of electromagnetic waves. These waves are able to transmit energy like radio waves.
Microwaves are close relatives of the short waves known in radio and TV, being used, not to transmit music and TV pictures, but to cook food.
During the cooking cycle, the microwaves penetrate inside the food. Without any intermediate carrier, they generate heat below the surface by causing the food molecules to vibrate. The heat of friction thus generated propagates through the food, enabling the latter to be defrosted, heated, and cooked.
This is the basic difference between a microwave appliance and conventional cooker. Cookers externally apply heat to the food via heat flux (oven), heat conduction (hob), or heat radiation (grill).
How quickly a microwave oven cooks food depends very strongly on the quantity, quality, and shape of the food.
Since, during microwave cooking, heat is not uniformly generated at all locations, it is important that the food to be heated is stirred or turned when large quantities are being cooked.
Since this cooking method involves generation of heat inside the food itself and not via an intermediate carrier (fat or water), nutrient-conserving cooking is possible.
Vitamins and minerals are retained in the food and not swept away as during conventional cooking.

Safety instructions

Safety instructions for the user

The golden rules for trouble-free and safe working with a microwave oven

1. **Switch the appliance on only when food has been placed in the cooking space and only operate it when the turntable is inserted.**
2. Always keep the appliance clean, especially in the vicinity of the door seals and door seal surfaces.
3. **Never damage:**
   - **the door**
   - **the door hinges**
   - **the door seals and their surface**
   - **the door frame**

   (e.g. never jam anything between door and frame)
   Clean the door seals and their surfaces (also the door frame) with a mild detergent and hot water.
   Note:
   Should the door seals and door seal surfaces be damaged, the appliance should not be operated until it has been repaired by the AEG Service Centre or by an AEG-trained electrician.

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4. **Only use suitable ovenware.**
5. When heating liquids, please always additionally place a teaspoon in the container to avoid delayed boiling.
   But it must not touch the walls.
   During delayed boiling, the boiling temperature is attained without the typical steam bubbles rising. When the container is shaken, even only slightly, the liquid may then suddenly vigorously boil over or spurt – with the risk of your being scalded.
6. Food with a "skin" or "peel", such as potatoes, tomatoes, sausages, and the like, should be pierced with a fork so that any steam present can escape and the food will not burst.
7. Make sure that a minimum temperature of 70 °C is attained for the cooking/heating of food. This will be achieved if you follow the instructions given in the cooking tables (time/power). Never use a mercury or liquid thermometer for measuring the food temperatures.
8. Babyfood in jars or bottles should always be heated without a lid or top, and well stirred or shaken after heating, to ensure uniform distribution of the heat. Before giving your child the babyfood, please check the temperature.
9. Please note that, at high power and time settings, the ovenware heats up. Please therefore use protective mittens suitable for handling pots ans pans.
10. **Do not leave the appliance to operate unattended if food is to be warmed or cooked in disposable containers made of plastic, paper, or other inflammable materials.**
    Should smoke be observed the oven door must be kept closed and the oven switched off or else disconnected from the power supply.
11. **Never use your microwave oven:**
    - **to boil eggs or escargots in their shells, since they will otherwise burst!**
    - **to heat large quantities of cooking oil (fondue, or deep-frying) and drinks containing a high percentage of alcohol – there is a danger of spontaneous combustion!**
    - **to heat unopened cans, bottles, etc.**
    - **to dry animals, textiles, and paper.**
    - **for crockery (porcelain, ceramics, earthenware, etc.) having voids that fill with water and which may cause vapour-pressures to build up during cooking. Please follow the respective manufacturer's instructions.**

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Safety instructions for the user

12. **Use your appliance only as instructed** and as indicated in the "Cooking tables". Never overcook your food by excessive lengths of time or at excessive power settings. Specific areas of the food will otherwise dry out and may ignite.
13. Should the power cable fitted to the appliance be damaged, it must be replaced with an identical one. This work may only be carried out by the manufacturer's staff or by qualified electricians who have been trained by the manufacturer.
14. **The viewing window heats up in combined operation, surface grilling, infratherm grilling and in hot-air operation, so keep small children well away from the appliance.**
15. **To close the oven door when the viewing window is hot, please press the trapezoid plate on the lower right-hand side of the door.**
16. Only pre-heat the oven prior to operation in the modes surface grilling, infratherm grilling, or hot-air. Never in combined operation or micro-wave solo.
17. The interior, the grill loops, and the removable shelves become **very hot** during operation, except during micro-wave solo operation. Please take care before taking hold!

AEG electrical appliances comply with all relevant safety regulations. Never, ever use the micro-wave oven if it is no longer functioning properly. In order to maintain the safety of your appliance, you may only have repairs, particularly to the live parts of the appliance, carried out by a qualified electrician trained by the manufacturer. In the case of any defect or breakdown you must therefore contact your electrical dealer or our Service Centre direct. If repairs are carried out improperly, the result can be serious danger for the user. The interior lighting in the cooking space can only be replaced by the AEG Service Centre or by an AEG-trained electrician.

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The right ovenware

Ovenware material	Mode of operation			
	Micro-wave	Recir-culat-ing warm air	Surface or infra-therm grilling	Com-bined oper-ation
Fireproof glass and porcelain (without any metal parts, e.g. Pyrex, Jena Glass)	X	X	X	X
Glass and porcelain other than fireproof[1]) (e.g. table crockery)	X	–	–	–
Glass ceramic and vitro-ceramic made of fire/frost-proof material (e.g. Arcoflam)	X	X	X	X
Ceramic, stoneware[2])	X	X	–	X
Plastic, heat-resistant[3]) up to 200 °C	X	X	–	X
Paper, cardboard	X	–	–	–
Cooking pans made of metal, e.g. enamel, cast iron	–	X	X	–
Black-lacquered or silicone-coated baking tins	–	X	–	–

[1]) excluding silver, gold, platinum, or metal insets
[2]) does not include glaze containing metal
[3]) please note the maximum temperature stated by the manufacturer.

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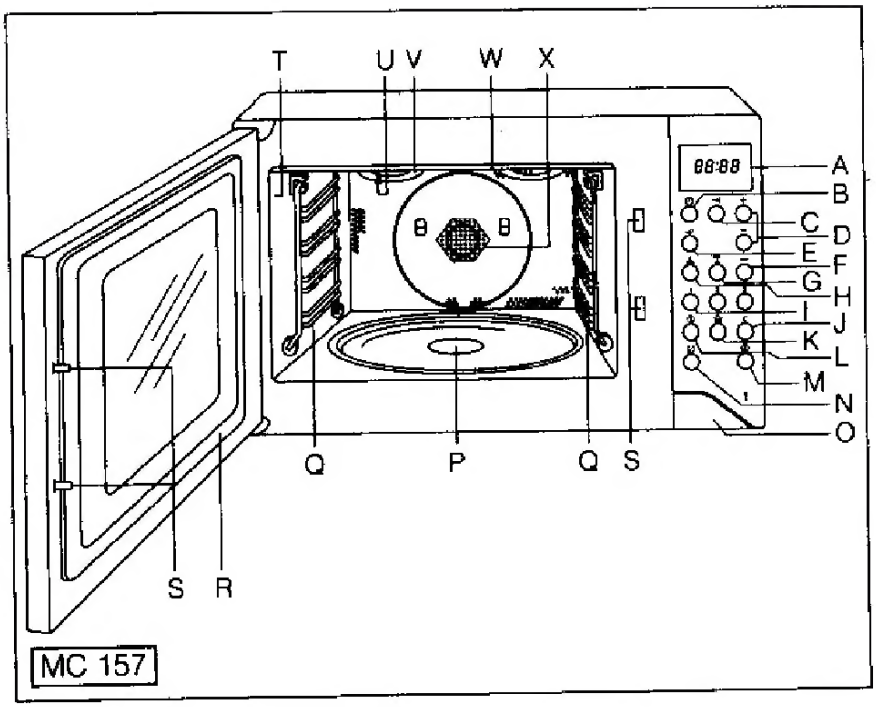
Features



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A Electronic clock with seven-segment display
B Button for setting time
C Button for pre-selecting duration/end
D Button for entering run-up and run-out
E Button for selecting micro-wave output
F Button for selecting surface grilling
G Button for selecting operation of infra-therm grill
H Button for selecting hot-air operation
I Button for storing programme in memory
J Cancellation button C
K Button for automatic cooking programme
L Button for automatic defrosting programme
M Start button
N Turntable
O Button for opening door
P Turntable
Q Removable shelf rack
R Door seal
S Door latch and catch
T Interior lighting
U Cover for wave distributor
V Grill heating loops
W Glass plate to prevent splashes
X Ring heating loop and ventilator

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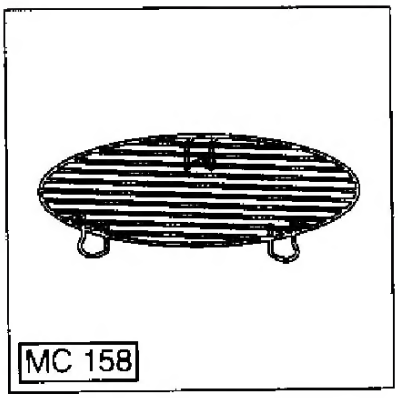
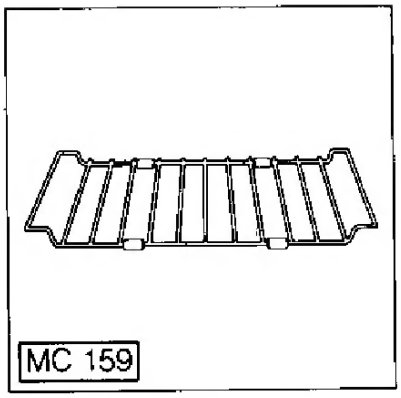
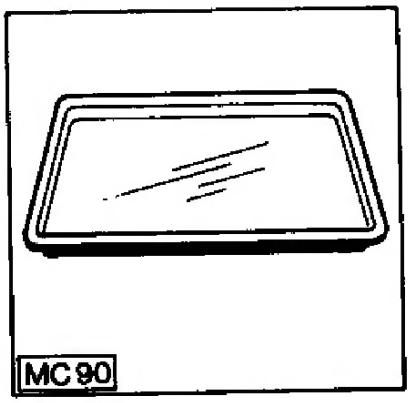
Accessories



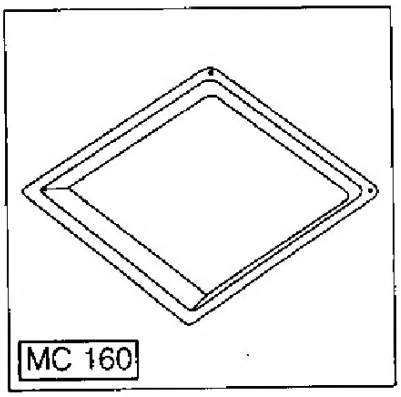
Shelf



Grill shelf



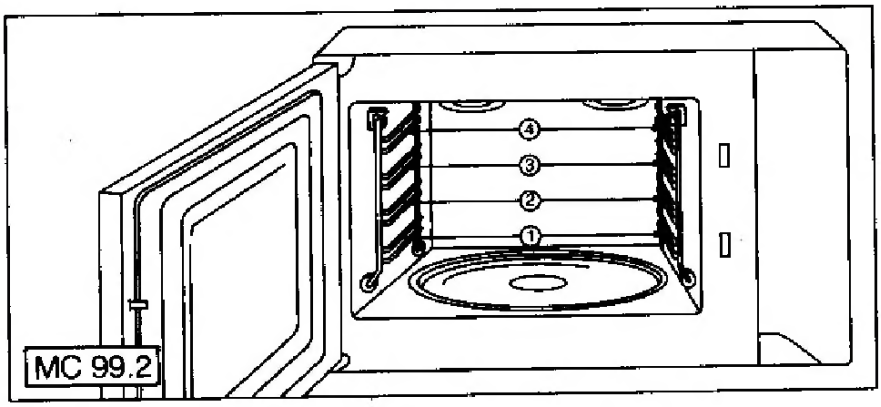
Glass fat drip-tray



Baking tray

Shelf level

This appliance has four levels at which the shelves can be inserted.



Fit the shelf in at the level shown in the tables, depending on the mode of operation and the use of accessories.

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Modes of operation

1. **Micro-wave solo** ≋
   This is highly suitable for defrosting, cooking, or warming food.

2. **Hot-air** ✣
   Ideal for baking cakes

3. **Infratherm grilling** ⏦
   Larger pieces of meat and poultry can be grilled or roasted in this mode. The ventilator and the grill loop both operate at the same time.

4. **Surface grilling** ▾▾▾
   Particularly suitable for overbaking and grilling e.g. steaks or sausages.

5. **Combined micro-wave** ≋ **and hot-air** ✣
   This combination enables you to prepare as well as hot-pots and casseroles in a deep baking dish.

6. **Combined micro-wave** ≋ **and infratherm grill** ⏦ **operation**
   A combination which is particularly suitable for roasting and grilling and also takes only about half the usual time.

7. **Combined micro-wave** ≋ **with surface grilling** ▾▾▾
   Very suitable for over-baking and browning off.

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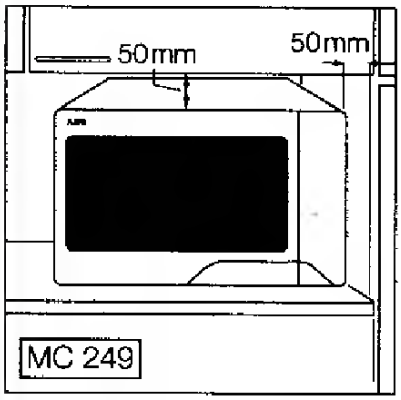
Installation/connections

A gap all around the oven of 5 cm is necessary in order to assure perfect ventilation.

Connect to a plug socket with protective earth contact and fused with a 16 A-L automatic device or 16 A slow-blowing fuse!



Build-in model

To install the appliance in a hanging kitchen cabinet, use the appropriate mounting frame.

Note the relevant Instructions for Installation and Connection.

The oven must be connected by means of a proper plug and protected with a 16-A-L automatic or a 16 amp slow fuse.

When the oven is installed, there must be a possibility of disconnecting it from the mains with a contact break of at least 3 mm on all poles.

A suitable size of LS switch, or a melting or fly-out fuse, are suitable contact-breakers.

Pre-cleaning the oven

Before using my oven for the first time, clean all accessories, turntable, turntable support etc., with warm water and washing-up liquid.

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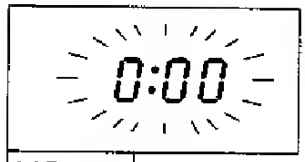
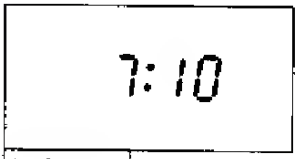


MC 173

Connect the appliance to the mains. The display starts to flash.

Time of day/ short time alarm



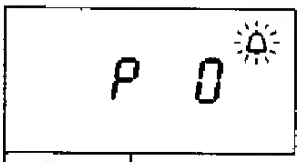
MC 174

Use the **+/– buttons** to enter the hour (7, in this example). **Press the ⏲ button** and enter the minutes (10, in this example). **Press the ⏲ button** once again. The time of day will appear in the display. The appliance is now ready for operation.

Time of day Hours/minutes

The time of day can be corrected by **pressing the ⏲ twice** (and then proceeding as above).

Correcting time of day



MC 175

Short time alarm

Press the ⏲ button. Then **hold the +/– button down** until the required length of time appears in the display (the maximum is 99 minutes).
Press the ⏥ button. "P 9" will appear in the display and the symbol ≋ for micro-wave will start to flash. Set "P 0" by holding the **– button** down. The ≋ symbol for micro-wave will go out, and the 🔔 symbol for the timer will flash.

When you press the **start button** ◇, the pre-set time will appear in the display and count downwards in seconds.

Starting the timer

When the time set on the timer comes to an end you will hear an audible signal, which you can switch off by pressing the **C button.** The display now switches over to showing the time of day.

Note

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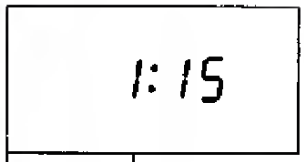
Micro-wave solo

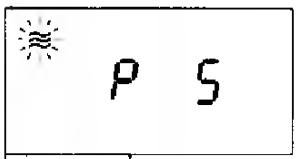
Cooking time



MC 176

Press the ⏲ button. The time of day disappears from the display. Set the required cooking time by pressing the **+/– buttons** (e. g. 1 minute 15 seconds – the maximum is 99 minutes).

Micro-wave output



MC 177

Press the ⊿ button. The highest output level, "P 9", appears in the display. The ≋ symbol for micro-wave starts flashing.
Set the required power level (e. g. "P 5") by pressing the **+/– buttons.**

Start

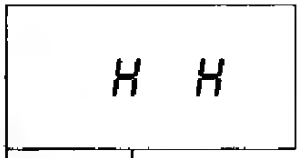
Press the ◇ button. The ≋ symbol for microwave lights up, and the pre-set time appears in the display. It then counts downwards in seconds, and when it reaches zero you will hear an audible signal.

Note

The output level can be called up on the display during operating by **pressing the ⊿ button.**

General

Keeping warm



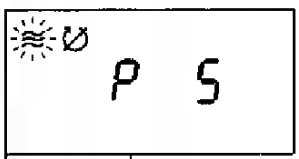
MC 178

If a power level of "P 5" or higher has been selected and the cooking time has finished (audible signal), the keeping-warm level will be automatically switched on for a maximum of 15 minutes (even if an automatic cooking programme has been used). The display will show "H:H".
When this keeping-warm time finishes, the display will switch back to showing the time of day.

Note

The keeping-warm process will be interrupted if the oven door is opened. It cannot be switched on separately.

Switching off the turntable



MC 179

The turntable rotates when the appliance is switched on.
Press the ⊠ button to switch it off. The symbol ⊠ will appear in the display to indicate that it is switched off. (The examples shows this with the micro-wave in solo operation at level "P 5".)

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Note

The turntable should **only be turned off if you are using rectangular ovenware** which is larger than the turntable is **(so that there is a risk of it jamming).**
If the turntable is to be turned off during operation, the process has to be interrupted by **pressing the C button** twice. Then you can switch the turntable off by **pressing the ⊠ button,** and any other setting can also be altered. The symbol ⊠ will appear in the display to indicate that the turntable has been switched off. Press the **start button** ◇ and the pre-set operation will start running again.

Opening the door during operation

If the oven door is opened during operation (e.g. for stirring), the settings remain unchanged. The relevant indication starts to flash in the display.
When the door has been closed and the **start button** ◇ pressed, the remaining running time automatically starts running again. The operational function display lights up.

General notes

All pre-set operating functions can be **stopped momentarily by pressing the C button once.** The operating functions are **interrupted** if the **C button is pressed twice.**

When wrong settings are done, generally the letter "E" will appear in the display. The C button has to be pressed to permit correction and new settings are possible.

General recommendations

The roof of the interior will be easier to keep clean if the glass fat drip-tray is always inserted above the grill to act as a splash-prevention cover. This will in turn be easier to clean if it is left to soak in warm water and washing-up liquid immediately after it has been used.

Notes on setting the times

Times can be set as follows:

up to 20 seconds	in 5-second steps
from 20 seconds upwards	in 10-second steps
from 1 minute upwards	in 15-second steps
from 2 minutes upwards	in 30-second steps
from 10 minutes upwards	in 1-minute steps.

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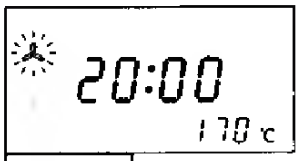
Hot-air

Cooking time

MC 180

Press the ◴ button. The time of day disappears from the display.
Set the required cooking time (the maximum is 99 minutes) by using the **+/– buttons,** e. g. 20 minutes.

Hot-air temperature



MC 181

Press the ✣ button. The pre-set time and the temperature, e.g. 150 °C, will appear in the display. The hot-air symbol ✣ will start to flash. Set the required temperature as shown in the table by using **the +/– buttons,** e. g. 170 °C (the maximum is 250 °C and the minimum 50 °C).

Start

Press the ◇ button. The ✣ symbol for hot-air will light up, and the pre-set time will appear in the display. It counts downwards in seconds and when it reaches zero you will hear an audible signal.

Note

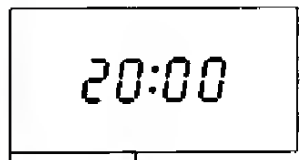
The turntable should always be switched on during hot-air operation. Please always use the round shelf for baking pastries or when baking in a deep dish.

Shelf positions

Insert the baking tray at the level shown in the table. Please also insert the glass fat drip-tray and the wire tray as shown in the table.

Infratherm grilling

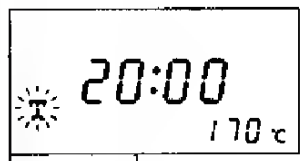
Cooking time



MC 180

Press the ◴ button. The time of day will disappear from the display.
Set the required cooking time (the maximum is 99 minutes) by using the **+/– buttons** e. g. 20 minutes.

Infratherm temperature



MC 182

Press the ⌶ button. The pre-set time and the temperature, e.g. 180 °C, will appear in the display. The infratherm symbol ⌶ will start to flash. Set the required temperature as shown in the table by using the **+/– buttons** e. g. 170 °C (the maximum is 200 °C and the minimum 50 °C).

Start

Press the ◇ button. The ⌶ symbol for infratherm operation will light up, and the pre-set time will appear in the display. It counts downwards in seconds.

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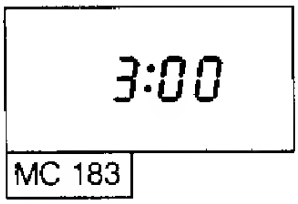
Shelf level

Insert the glass fat drip-tray and the wire tray as shown in the table. Please use the round tray for roasting in round or oval dishes.

Surface grilling

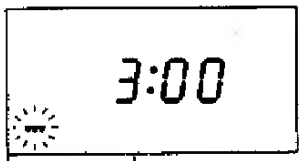
Grilling time



MC 183

Press the ◴ button. The time of day will disappear from the display.
Set the required grilling time (the maximum is 99 minutes) by using the **+/– buttons** e. g. 3 minutes.

Grilling temperature



MC 184

Press the ▾▾▾ button. The pre-set time and the maximum grilling temperature, "200 °C", will appear in the display. The surface-grilling symbol ▾▾▾ will start to flash. Set the required temperature as shown in the table by using **the +/– buttons,** e. g. 150 °C (the maximum is 200 °C and the minimum 50 °C).

Start

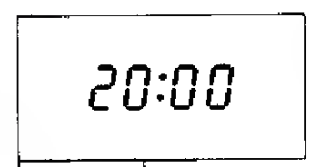
Press the ◇ button. The ▾▾▾ symbol for surface grilling operation will light up, and the pre-set time will appear in the display. It counts downwards in seconds, and when it reaches zero you will hear an audible warning.

Shelf level

Insert the glass fat drip-tray and the wire tray as shown in the table.

Combined micro-wave and hot-air

Cooking time



MC 180

Press the ◴ button. The time of day will disappear from the display.
Set the required cooking time (the maximum is 99 minutes) by using the **+/– buttons** e. g. 20 minutes.

Micro-wave

Press the ⊿ button. The highest power level, P 9, will appear in the display. The micro-wave symbol ≋ will start to flash. Set the required output as shown in the table by using **the +/– buttons,** e. g. "P 5".

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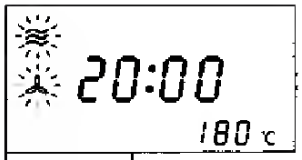
Hot-air temperature



MC 185

Press the ⁂ **button.** The pre-set time and the temperature, 150 °C, will appear in the display. The ⁂ symbol for hot-air operation starts to flash. Set the required temperature as shown in the table by using **the +/– buttons,** e. g. 180 °C (the maximum is 250 °C and the minimum 50 °C).

Start

Press the ⏀ **button.** The ≋ symbol for micro-wave and the symbol ⁂ for hot-air operation will light up, and the pre-set time will appear in the display. It counts downwards in seconds.

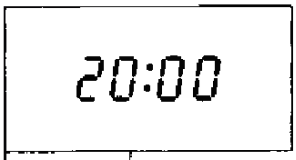
Note

The power level can be called up on the display during operating by **pressing the** ⏥ **button.**
The turntable should always be switched on during combined operation of micro-wave and hot-air.

Shelf level

Insert the baking tray at the level shown in the table when baking pastries. Please also insert the glass fat drip-tray and the wire tray as shown in the table.

Combined micro-wave and infratherm grilling



MC 180

Press the ◴ **button.** The time of day will disappear from the display.
Set the required cooking time (the maximum is 99 minutes) by using **the +/– buttons** e. g. 20 minutes.

Grilling time

Micro-wave

Press the ⏥ **button.** The highest power level, P 9, will appear in the display. The micro-wave symbol ≋ will start to flash. Set the required output as shown in the table by using **the +/– buttons,** e. g. P 5.

Infratherm temperature

MC 186

Press the ⏉ **button.** The pre-set time and the temperature, 180 °C, will appear in the display. The ⏉ symbol for infratherm grilling starts to flash. Set the required temperature as shown in the table by using **the +/– buttons,** e. g. 180 °C (the maximum is 200 °C and the minimum 50 °C).

Start

Press the ⏀ **button.** The ≋ symbol for micro-wave and the ⏉ for infratherm grilling will light up, and the pre-set time will appear in the display. It counts downwards in seconds.

MCSUE630 08/93 GB - MCSUE631 08/93 GB

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Note

The power level can be called up on the display during operating by **pressing the ⊿ button.**

Shelf level

Please insert the glass fat drip-tray and the wire tray as shown in the table.

Combined micro-wave and surface grilling

MC 180

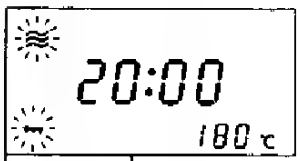
Press the ◴ button. The time of day will disappear from the display.
Set the required cooking time (the maximum is 99 minutes) by using **the +/– buttons** e. g. 20 minutes.

Grilling time

Micro-wave

Press the ⊿ button. The highest power level, P 9, will appear in the display. The micro-wave symbol ≋ will start to flash. Set the required output as shown in the table by using **the +/– buttons,** e. g. P 5.

Grilling temperature



MC 187

Press the ▾▾▾ button. The pre-set time and the maximum grilling temperature, 200 °C, will appear in the display. The ▾▾▾ symbol for infra-therm grilling starts to flash. Set the required temperature as shown in the table by using **the +/– buttons,** e. g. 180 °C (the maximum is 200 °C and the minimum 50 °C).

Start

Press the ◇ button. The ≋ symbol for micro-wave and the ▾▾▾ for surface grilling will light up, and the pre-set time will appear in the display. It counts downwards in seconds.

Note

The power level can be called up on the display during operating by **pressing the ⊿ button.**
Only pre-heat the interior if the instructions specifically require this.

Shelf level

Please insert the glass fat drip-tray and the wire tray together on one level as shown in the table.

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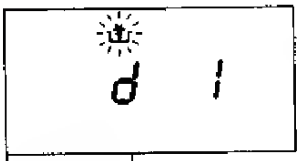
Automatic programmes

Automatic defrosting

There are four automatic defrosting programmes available.

Programme D	Food categories
d 1	Poultry
d 2	Meat
d 3	Fish
d 4	Delicate cakes and pastries (e.g. deep-frozen cream cake)



MC 188

Press the ⍁ **button.** "d 1" will appear in the display, and the ⍁ symbol for automatic defrosting will start flashing.

MC 189

The individual automatic defrosting programmes, from "d 1" to "d 4", can be called up in sequence by **pressing the** ⍁ **button** the appropriate number of times. The weight of the food to be defrosted can be entered by means of the **+/– buttons** (e. g. 1000 grams).

Start

Press the ◇ **button.** The ≋ symbol for micro-wave and the symbol ⍁ for automatic defrosting will light up. The appliance calculates the necessary defrosting time automatically, and it will appear in the display, counting downwards in seconds.

Note

If the appliance is still warm from having just been used for something else, the warning E (for Error) 15 will appear in the display. Please wait until the appliance has cooled down.

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Automatic cooking programmes

Automatic cooking

There are eight automatic cooking programmes available.

Programme C	Food categories
C 1	Boiling potatoes
C 2	Boiling vegetables
C 3	Cooking fish
C 4	Frozen vegetables
C 5	Heating up liquids
C 6	Heating up the contents of tins
C 7	Heating up cool pre-cooked meals
C 8	Heating up deep-frozen ready meals

MC 190

Press the [auto] **button.** "C 1" will appear in the display, and the [auto] symbol for automatic cooking will start flashing.

MC 191

The individual automatic cooking programmes, from "C 1" to "C 8", can be called up in sequence by **pressing the** [auto] **button** the appropriate number of times (e. g., C 4).
The weight of the food to be defrosted can be entered by means of the **+/– buttons** (e. g. 1000 grams).

Start

Press the ◇ **button.** The ≋ symbol for micro-wave and the symbol [auto] for automatic cooking will light up. The appliance calculates the necessary defrosting time automatically, and it will appear in the display, counting downwards in seconds.

Note

You can **call up both automatic functions one after the other.** Select the **automatic defrosting programme** [auto] first, and enter the **weight** of the food (using the +/– buttons). Then press the **automatic cooking button** [auto] until the required programme appears, and enter the **weight** again (using the +/– buttons). **Press the** ◇ **start-button.** The ≋ symbol for micro-wave and the symbol [auto] for automatic defrosting will light up. At the end of the defrosting time, the appliance will automatically switch over to the cooking programme. The ≋ symbol for micro-wave and the symbol [auto] for automatic cooking will light up. At the end of the defrosting time you will hear an audible signal.

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Storing programmes in the memory

You can store three programmes of your own in the memory by means of the **buttons 1, 2, and 3.**
In this way you can store programmes which are used very frequently in your household, e.g. boiling one cup of water.

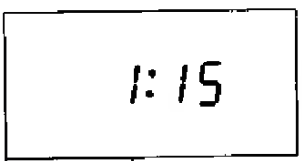
Entering

All the modes of operation described above can be stored: micro-wave solo, surface grilling, combination operation, automatic programmes, etc.
Start by following setting any one of the modes of operation as described above.

Example: micro-wave solo

Example: Micro-wave solo operation for 1 minute 25 seconds at power level P 5.

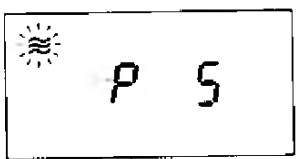
Cooking time



MC 176

Press the ⏲ button. The time of day disappears from the display. Set the required cooking time by pressing the **+/– buttons** – e. g. 1 minute 15 seconds.

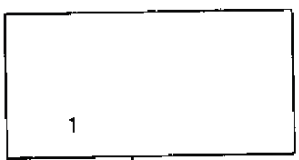
Output level



MC 177

Press the ⏥ button. The highest power level, P 9, will appear in the display. The micro-wave symbol ≋ will start to flash. Set the required power by using **the +/– buttons,** e. g. P 5.

Storing in memory



MC 192

As the last step, do **not** press the ⏀ **button,** but instead press the required **Programme button 1, 2, or 3** in order to store these settings in the memory. (You can also include switching the turntable off in your programme.)
The **example** shows the programme being stored as Programme No. 1. The number appears in the display.
Finally, press Button C once in order to confirm the programme you have just entered. The time of day will then reappear in the display.

Calling up

Press one of the programme buttons. The display will show the settings programmed for the mode of operation. The symbol for the relevant operation function will start to flash, and the **selected programme lights up** in the display.

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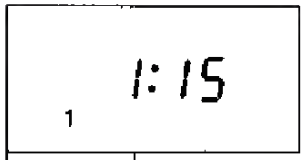
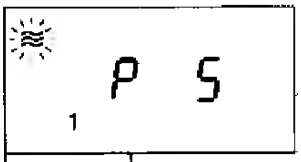


MC 193

Example

In this **example,** the programmed cooking time (1 minute 15 seconds) first appears in the display and the display lights up for Programme No. 1.

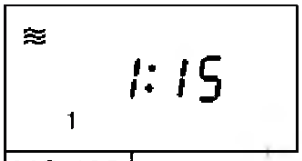


MC 194

After this, the programmed power appears and the ≋ symbol for microwave starts to flash.

Start

Press the ⏀ button. The display(s) for the operating function(s) will light up, and the time starts to count downwards in seconds.



MC 195

Example

In this **example,** the display will look like this:

At the end of the programme you will hear an audible signal and the time of day will re-appear in the display.

Note

It is not absolutely essential to display the sequence of the stored programme unless you wish to check which sequence is stored under a given programme number. You can dispense with displaying the whole sequence by pressing **Programme Button No. 1, 2, or 3 and then the Start button** ⏀ immediately afterwards.

Note

If you store a new programme under one of the buttons in which an old programme is already stored you will wipe out the old programme completely.
The programmes you have entered will also be deleted if there is a power failure. It is therefore advisable to make a note of them, so that they are not lost completely.

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Pre-selecting duration/ finish

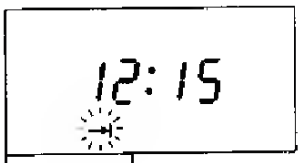
First enter whichever mode of operation you wish (as described above).

Select the mode of operation

MC 196

Do **not** press the ⏀ **button** but the →| **button** instead. The →| symbol will start to flash in the display to show the duration/finish time, and the clock will start to flash "0:00".

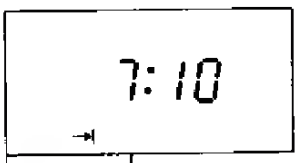
Hours/ minutes



MC 197

Now enter the time of day at which the sequence is to finish. Enter the hour with the **+/– buttons.** Press the 🕘 **button,** and set the minutes with the **+/– buttons.**

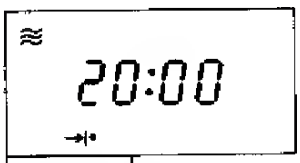
Start



MC 198

Press the ⏀ button. The time of day will appear in the display, and the →| symbol of pre-selection of duration/ finish time will light up.

Automatic start



MC 199

The appliance will switch on automatically, and off again at the point in time you determine (in this example at 12:15). The symbol for the operating function selected, e.g. micro-wave, will light up in the display. The →| symbol for duration/ finish will also light up. The pre-selected time will now count downwards in seconds.

Note

If the pre-selection is used for microwave solo operation, it **must** be ensured that food is inside the appliance.

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Defrosting, warming and cooking with micro-wave

Hints on power settings in micro-wave solo operation
The following list will show you which power settings enable you to do what in micro-wave operation:

Setting 8–9 Maximum power
- to start a cooking sequence, **to bring to the boil, start roasting, stewing,** etc.
- roasting meat on the micro-grill plate
- heating ready meals
- **defrosting** and **heating** deep-frozen ready meals

Setting 6–7
- **warming** tender dishes such as: mushrooms, cheese, snails, mussels, beaten eggs, kidney beans, butter, baby-food in glass jars, chocolate for coating cakes
- **starting to stew** meat in small pieces (goulash)
- cooking fish

Setting 3–5
- **simmering** soups, stews, casseroles, noodles (after bringing to the boil on Setting 9)

Setting 2
- **defrosting** meat, fish, fruit, bread, and cakes
- **soaking** rice
  (after bringing to the boil on Setting 9)

Setting 1–2
- **warming** cold dishes and drinks, softening butter
- **defrosting** dishes with a high fat content, sausage, and cheese
- proving yeasted dough
- defrosting cream and butter
- defrosting cakes with cream or butter icing

What's also important:
To familiarise easily and quickly with the operation of the micro-wave oven, please use the "Cooking Tables" section.
Cooking time depends on the quantity of food.
As a guide:
Double Quantity = Almost Double Time
Please refer to the Tables. Initially always select the shorter cooking time. Only when necessary extend the time as required.

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General hints on cooking, heating, and defrosting

Food comes in different qualities and is prepared in different quantities, therefore the times and amounts of energy necessary for **defrosting, heating or cooking** are different.

Standing time

The standing time referred to in the "Cooking tables" means: Allow the food to stand **without** power i. e. inside or outside the appliance, to ensure that the heat in the food is uniformly distributed.

Cooking:

Practical hints on working with microwave appliances
Wherever possible, cook in a covered container. Only if crust is required or is to be retained should you cook food in uncovered containers. After switching off your appliance, allow the food to stand inside for some minutes **(standing time).**
Refrigerated or frozen foods require a longer cooking time.
Foods containing sauces should be stirred from time to time.
Vegetables:
Cook vegetables with firm consistency, such as carrots, peas, and cauliflower, with a little water. Cook vegetables with soft consistency, such as mushrooms, peppers, and tomatoes, without liquid.

Defrosting:

Meat:
Place frozen, unpacked meat on an inverted plate in a glass or porcelain container so that the meat juice can drain. Turn during the defrosting period.
When the defrosting period has elapsed, the pieces of meat need a differently long **standing time** depending on consistency.
Butter, pieces of layer cake, cottage cheese:
Previously remove aluminium foil packaging. Do not fully defrost in the appliance, but leave to adjust outside.

Ready meals

Ready meals in metal packages or plastic containers with metal lids should be heated or defrosted in your microwave oven **only if they are explicitly marked as being suitable for microwave use. Please follow the operating instructions printed on the packages (remove the metal lid and prick the plastic foil).**
Important: Metal objects must be placed at least 2 cm away from the cooking space walls and door.

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Micro-wave solo operation

Heating of refrigerated food and drink

Type/quantity	Remarks/hints:	Power ◿	Time/min. 850 W
Food			
1 glass babyfood (125–250 ml)	Heat glass without lid, stir after warming	5–6	1/2–2
1 convenience meal on plate (350–400 g)	Heat in covered container Place gravy alongside separately in cup	9	2–3
1 portion meat (around 150 g)	Heat breadcrumbed meat in uncovered container, all other meat portions in covered container	9	1–2
1 portion vegetables or potatoes or rice (around 200 g, each)	Heat in covered container	9	1 1/2–2 1/2
1 cup soup (around 200 ml)	Heat clear soups in uncovered container, thick soups in covered container	9	1–1 1/2
Drinks*			
200 ml milk or babyfood	Stir after warming Check the temperature!	7–8	1/2–1
1 cup/glass water boil (around 180 m^3)	Stir in instant coffee or tea after around 1/2 minute when water ceases to boil vigorously	9	1–2
1 cup milk	Heat milk hot enough to drink	9	1/2–1
1 cup coffee (reheat)		9	1/2–1

* Additionally place teaspoon in container

Melting of food

Type/quantity	Remarks/hints:	Power ◿	Time/min. 850 W
Melting of food			
Chocolate/toppings (100 g)	Stir from time to time	6–7	2–3
Butter (50 g)	To heat, set 1 min. longer	6–7	1/2–1

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Micro-wave solo operation

Defrosting

Type/quantity	Remarks/hints:	Power ◿	Time/ min. 850 W	Standing time (min.)
Meat				
Whole meat (500 g)	Turn once. Cover fatty lean parts with aluminium foil after 1st half of defrosting time	2–3	10–12	10–15
Steaks (per 200 g)	During defrosting time in oven, turn once	2–3	3–4½	5–10
Mixed chopped meat (500 g)	Remove defrost chopped meat after 10 min.	2–3	10–12	5–10 10–15 (750 W)
Goulash (per 500 g)	See chopped meat	2–3	10–12	10–15
Poultry				
Chicken (around 1 kg)	During defrosting time in oven, turn once. Cover legs with aluminium foil after 1st half of defrosting time	2–3	25–30	10–20
Duck (1,5–2 kg)	See above	2–3	25–35	40–60

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Micro-wave solo operation

Defrosting

Type/quantity	Remarks/hints:	Power 850 W	Time min. 850 W	Standing time (min.)
Fish				
Whole fish (500 g)	Turn once during defrosting time in oven. Possibly cover fins with aluminium foil	1–2	10–12	15–20
Shrimps/Crab (250 g)	Stir thoroughly after half defrosting time	1–2	4– 6	15–20
Dairy produce				
Cottage cheese (500 g)	Divide and stir frozen cottage cheese pieces from time to time	1–2	18–25	15–20
Butter (250 g)	Previously remove aluminium foil	1	3– 5	15–20
Cheese (250 g)	Only start defrosting of cheese in appliance and allow to defrost in room	1	3– 4	30–60
Cream (200 ml)	Previously remove aluminium lid. Stir occasionally, and whip together with small flakes of ice	1	4– 7	15–20
Fruit				
Strawberries, damsons, cherries, red-currants, apricots, etc. (500 g)	Allow to defrost in covered container. During defrosting time in oven, stir once	1–2	8–10	10–15
Raspberries (250 g)	See above	1–2	4– 6	10–15

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Micro-wave solo operation

Defrosting

Type/quantity	Remarks/hints:	Power 850 W	Time/ min. 850 W	Stand- ing time (min.)
Bread				
4 breadrolls	During defrosting time in oven, turn once	9*	1–1½	5– 7
Wholemeal bread mixed bread, rye bread per slice (60–80 g)	Defrost individual slices in covered container	1–2	½–1½	5– 7
Bread (around 500 g)	Cover cutting surface	1–2	6– 8	10–20
Cakes				
Dry cakes, e. g. shortcrust pastry cakes (around 300 g)	Allow cakes to defrost uncovered on serviette or plate	1–2	3– 4	5–10
Fruit flans baked on baking sheet (400–450 g)	See above	1–2	9–12	10–15
1 slice cheesecake or covered apple tart (around 400 g)	See above	1–2	8–10	10–15
Cream and butter-cream layer cakes (300–400 g)	Only start defrosting of cakes in appliance	1	5– 6	30–60

Defrosting and heating of frozen convenience foods

Type/quantity	Remarks/hints:	Power 850 W	Time/ min. 850 W	Stand- ing time (min.)
1 portion meat with gravy (150 g)	Turn or stir from time to time	8–9	3– 5	3–5
1 portion meat with vegetables, garnish (350–450 g)	Stir food once before serving	8–9	8–15	3–5
Pizza, ready-topped (300 g)	Place pizza on browning skillet	9*	3– 5	3–5

* Preheat browning skillet empty 1½–2 min.

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Micro-wave solo operation

Cooking fish

Type/quantity	Remarks/hints:	Power ◿	Time/ min. 850 W
Fish fillets (per 500 g)	Cover during cooking	9	7– 9
Whole fish (1000 g)	Cover during cooking: cover flat parts with aluminium foil	1. 9 2. 5–6	4– 5 8–10

Cooking of vegetables and potatoes

Type	Quantity	Liquid addition	Remarks/hints:*	Power ◿	Time/ min. 850 W
Cauliflower	500 g	1/8 l	Top with butter	9	8–10
Frozen broccoli	300 g	1/8 l	Stalks facing outwards	9	10–12
Mushrooms	250 g	none	Cut into slices	9	4– 5
Frozen fresh peas and carrots	300 g	1/2 cup		9	7– 9
Carrots	250 g	1/2 cup	Cut into cubes or slices	9	8–10
Potatoes	250 g	2–3 teasp.	Peel an quarter	9	4– 5

Cooking of vegetables

Type	Quantity	Liquid addition	Remarks/hints:*	Power ◿	Time/ min. 850 W
Kohlrabi	250 g	1/2 cup	Cut into spikes or slices	9	7– 8
Red/green peppers	250 g	none	Cut into strips or pieces	9	5– 6
Leeks	250 g	1/2 cup	Cut into rings or pieces	9	5– 6
Frozen Brussels sprouts	300 g	1/2 cup		9	7– 9
Sauerkraut	250 g	1/2 cup		9	8–12

* Note hints in operating instructions!

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Baking

Recommendation

The times stated here are for guidance only, as the time needed for baking is particularly dependent on the nature and quantity of the mix and the result being aimed for.
The figures in the table apply if the oven is cold when the mix is placed in it.
If baking tins, including the round sort with a spring-fastening outside "wall", are more than 26 cm in diameter, please remove the wire shelf.
The baking temperature is given in each case as a range. We recommend that you start by using the lower of the two figures, and use the higher one next time only if it proves necessary.

Baking table

Type of cake/ pastry	Accessories	Shelf level from the bottom	Microwave output	Mode/ temperature (°C)	Total time (mins)
Cake in tin					
Cake mix	Round grill	Turntable	–	170–180	60–70
Sponge cake	Round grill	Turntable	–	175–185	30–40
Cheesecake	Round grill	Turntable	–	160–170	70–80
Quiche Lorraine	Round grill	Turntable	–	180–200	35–50
Pastries on baking tray					
Swiss roll[1])	Baking tray	2	–	170–180	18–22
Fruit flan or tart	Baking tray	2	–	160–170	30–50
Buttercake Sugar cake	Baking tray	2	–	160–170	20–25
Small pastries					
made of puff pastry[1])	Baking tray	2	–	170–180	15–30
Drop scones	Baking tray	2	–	160–170	25–30
Deep-bowl baking					
Cheese whey cake	Round grill	Turntable	4	170–180	30–35

[1]) pre-heat the oven for 10–15 minutes.

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Roasting and grilling

Recommendation

The times stated here are for guidance only, as the time needed for roasting, grilling, and over-baking is particularly dependent on the nature and quantity of the mix and the result being aimed for.
The figures in the table apply if the oven is cold when the mix is placed in it.
Turn meat or fish over after only half the time so that both sides are evenly cooked and brown. Flat slices and pieces only need to be turned over once, round pieces several times.
Use the round wire tray and for cooking use high-sided open ovenware such as Jena glass.

Roasting and grilling table

Type of cake/ pastry	Accessories	Shelf level from the bottom	Microwave output	Mode/ temperature (°C)	Total time (mins)
Meat/ poultry					
Roast beef 1 kg	Glass-fat tray Wire tray	1.	–	180–200	40–45
Roast pork 1 kg	Round wire tray	Turntable	4	160–180	40–45
Rissoles 750 g – 1 kg	Round wire tray	Turntable	4	160–180	22–25
Chicken 1 kg	Round wire tray	Turntable	3	180–200	25–30
Over-baking/ gratin					
Potatoes au gratin	Round wire tray	Turntable	3	240–250	25–30
Lasagne	Round wire tray	Turntable	6	160–180	18–22
Stuffed aubergines	Round wire tray	Turntable	3	180–200	20–25
Other items					
2 Bakes apples	Round wire tray	Turntable	4	170–180	6–8

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Grilling table

Type of cake/ pastry	Acces- sories	Shelf level from the bottom	Mode/ tem- perature (°C)	Grilling time 1. side (mins)	Grilling time 2. side (mins)
Meat/ poultry					
4 Sausages[1])	Grill tray Glass fat tray	3	190–200	10–12	10–12
2 steaks (250 g each) (appr. 2–3 cm high)	Grill tray Glass fat tray	3	190–200	12–15	10–12
2 chicken legs (200 g each)	Grill tray Glass fat tray	3	180–200	15	10
Other items					
4 slices toast[2])	Grill tray	3	180–200	2–3	2–2½
Over-backed toast snacks[2])	Grill tray	3	180–200	3–5	

[1]) Pre-heat the oven for 2 minutes
[2]) Pre-heat the oven for 5 minutes

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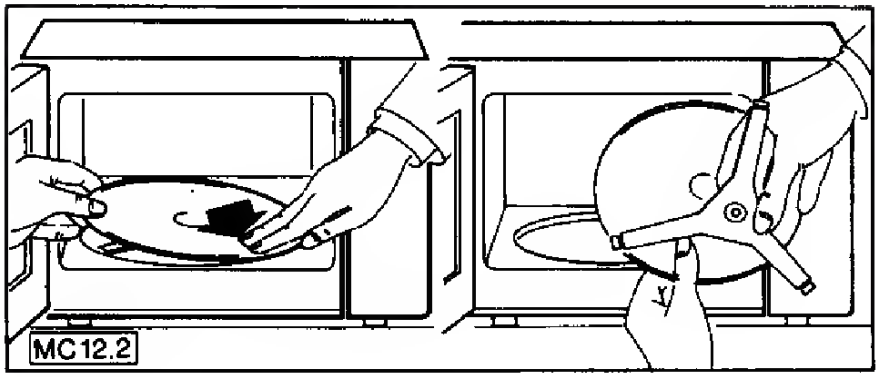
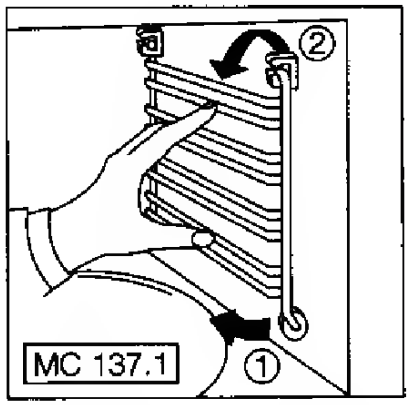
Cleaning the appliance



Cleaning should only be carried out when the appliance is unplugged from the mains supply.
Use only mild cleaners i. e. washing-up liquid and hot water.
Clean your appliance inside and outside with a soft cloth. Never use abrasive scouring agents.
You can neutralize odours inside the cooking space by boiling a cup of water with a little lemon juice for a few minutes in your oven.

Removing and reinserting the wire racks

To clean the side-walls of the micro-wave, the wire racks can be removed as follows:



Pull the rack upwards and lift it out sideways and downwards out of its holder.
It can be placed back in position by following this procedure in reverse.

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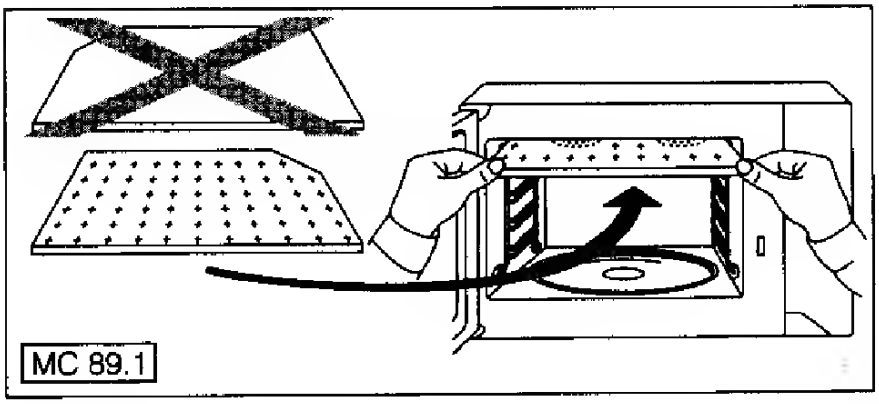
Inserting and removing the glass tray to prevent fat splashes

The glass tray is inserted above the grill heating loop with the rough side upward, as shown in the illustration.



The glass tray should be taken out every time it has been used and cleaned with water and washing-up liquid.

If you think your microwave oven is not functioning properly

Before you ring Customer Service, please check to see if you cannot rectify the fault yourself on the basis of the following tips.

If the micro-wave has ceased to work, check whether:

- the plug is in the socket
- the fuses in the fuse-cupboard are in order
- the door is properly shut
- the start button has been pressed
- the time of day in my display is flashing – if so, set the correct time of day.

If after you have made this check the micro-wave oven still does not work, please telephone AEG Customer Service or your nearest dealer.

If after you have made these checks the microwave oven still does not work, please telephone AEG Customer Service.

- If you decide to call the Service Centre to help with any of the above instructions or on grounds of faulty operation, the service engineer's visit cannot be made free of charge even during the guarantee period.
- Therefore please take careful note of our instructions on the operation of your microwave oven.
- AEG electrical appliances comply with all the valid safety requirements. Repairs to electrical appliances should only be performed by a trained electrician. Improper repairs may place the user at serious risk.

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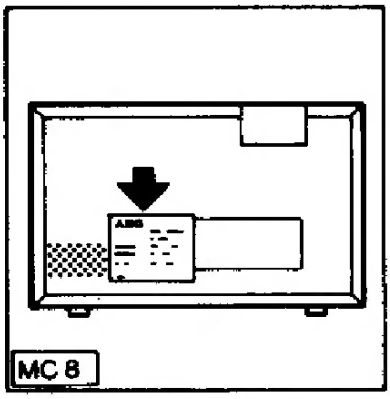
Service centre

If you cannot find any reference to a particular fault in the operating instructions, please contact AEG Service.
When doing so, quote the E-No. and F-No. of your oven, which you will find on the rating plate (arrow).



Indication of these numbers helps the Service centre to identify the required spare part so that the engineer can repair the oven on his first visit, thus saving you additional costs caused by repeated trips of the service engineer.
So that these numbers are always to hand, please enter them here.

E-No. .....

F-No. .....

MCT3600-3 10/93 GB

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Technical data

MICROMAT COMBI 625

Mains voltage:	230 V, 50 Hz
Power input total:	2950 W
Micro-wave:	approx. 1400 W
Grill:	1350 W
Hot-air:	1600 W
Combi. micro-wave + grill:	2700 W
Combi. micro-wave + hot-air:	2950 W
Output:	
Micro-wave:	850 W (measured as in IEC 705:1988)
Grill:	1300 W
Micro-wave regulation:	9 settings (145/240/320/410/500/585/675/760/850)
Interior lighting:	25 W, 230 V
Fuse:	
Mains:	16 A-L
Appliance:	10 A
Timer:	99 min.

Table-top model:

Diameter (height x width x depth) in mm	
Housing:	296 x 496 x 460
Interior:	185 x 315 x 315
Weight:	
net:	24 kilos
gross:	26 kilos

CE This appliance complies with the following EC Directives: 73/23/EEC of 10. 2. 1973 – Low-Voltage Directive. 89/336/EEC of 3. 5. 1989 (incl. Amendment Directive 92/31/EEC) – EMC (Electromagnetic Compatibility) Directive.

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Test procedure Procedures for Test Recipes

Microwave output 850 w

DIN Nr. 44 566 Part 2	Out-put	Time minutes	Stand time minutes	Comments Turntable in operation
Defrost Chicken	2	25–35	20	turn halfway through cooking
Defrost Minced beef	2	14–20	10	remove all defrosted meat after 10 minutes
Defrost Raspberries	2	8–12	10	cover
Defrost and reheat Goulasch	6	18–24	5	cover
Defrost spinach	6	18–24	5	cover
Defrost and cook fish fillet	9	10–12	3	cover. Halfway thorough cooking turn fillets so that inner edges face outwards
Defrost and cook Peas	6	8–12	5	cover. Stir halfway through cooking
Reheat Lentil Soup	8	10–14	5	cover. Stir halfway through heating
Cook Meatloaf	6	23–28	5	cover
Cook Chicken	6	20–30	5	turn halfway through cooking

ICE 705	Out-put	Time minutes	Stand time minutes	Comments Turntable in operation
Cook Fatless Sponge (Test B)	5	8–12	5	cook uncovered
Cook Meatloaf (Test C)	8	15–20	5	cover with foil. Where required remove shelf supports
Defrost Minced Beef	2	14–18	10	defrost uncovered
Reheat Lasagne 300 g (chilled food)	9	3–5		see cooking instructions on packet

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